

BREAKFAST

Continental

Fresh Baked Cinnamon Rolls
Home Baked Breakfast Breads
Freshly Cut Fruit
Bagels and Cream Cheese
Fresh Brewed Regular and Decaf Coffee
8.95 per guest

Raymond's Breakfast

Scrambled Eggs with American Cheese
Herb Roasted Redskin Potatoes
Crisp Peppered Bacon
Zesty Sausage Patties
Home Baked Breakfast Breads
Fresh Brewed Regular and Decaf Coffee
11.50 per guest

Lite & Fit

Choose two beverages and two accompaniments
Fresh Brewed Coffee
Hot Gourmet Teas
Fresh Juice
&
Warm Muffins
Breakfast Bars
Assorted Yogurt
7.95



The Reception House

AT RAYMOND MEMORIAL

CORPORATE MENU

LUNCH

Served Buffet Style with Fresh Brewed Coffee or Iced Tea. Buffets are for Retreat Functions Only; Monday thru Friday 11:00 AM till 3:30 PM.

13.95 per guest

The All American Cookout

Juicy Hamburgers
Frankfurters
American Potato Salad
Country Green Beans
Fresh Green Salad

The Italian Lover's Feast

Spaghetti with Meatballs
Penne Chicken Alfredo
Caesar Salad
Italian Bread Sticks

South Of The Border Fiesta

Build Your Own Taco's
Nacho Chips and Cheese
Spanish Rice
Refried Beans

Schmidt's Oktoberfest

Schmidt's Famous Sausages
German Potato Salad
Hot Sauerkraut
Chunky Cinnamon Apple Sauce

Add a Schmidt's Mini Cream Puff Table for only 11.95 per dozen



COLD SANDWICHES & WRAPS

Select Two of our Gourmet Cold Sandwiches or Wraps. It includes a Raymond Signature Salad, Chef's Choice of Cold Side Dish, Coffee and Tea.

13.95 per guest

Corned Beef Reuben

Stacked Corned Beef on Pumpernicle Bread, loaded with Sauerkraut and Swiss topped with Thousand Island Dressing

Roasted Turkey

Thin sliced Roasted Turkey Topped with Basil Pesto, Tomatos, Lettuce and Served on Herb Focaccia Bread.

Peppered Ham

Sliced Thin and Topped with Smoked Swiss, Lettuce and Honey Balsamic Mustard. Served on a French Batard Roll.

Roast Beef

Lean Roast Beef with Smoked Swiss, Roasted Red Peppers and Lettuce. Served on a Fresh Baked Wheat Roll.

Italian Wraps

Salami, Cappacola, Roasted Tomatoes, Mozzarella Cheese

Vegetarian Wraps

Avocado, Alfalfa Sprouts, Red Onions, Roma Tomato, Pepper Jack Cheese and Italian Dressing. Rolled in a Garlic Herb Soft Tortilla.

Santa Fa Chicken Wraps

Grilled Chicken Breast, Jalapeno Cream Cheese, Pepper Jack Cheese and Roma Tomatoes.

Add Schmidt's Mini Cream Puffs for only 11.95 per dozen



HORS D'OEUVRES

Fresh Fruit

Crudite

Cheese Display

Choose Two 5.50 per guest

All Three 7.75 per guest

Chicken or Vegetable Strudel

Your Choice Wrapped in Puff Pastry
with Swiss Cheese

140.00 per 50 pieces

Artichoke and Spinach Dip

A Rich and Hearty Dip Served with Tortilla Chips

2.25 per guest

Stuffed Mushrooms

With our Homemade Spinach
or Spicy Sausage Stuffing

125.00 per 50 pieces

Smoked Chicken Quesadillas

135.00 per 50 pieces

Spanakopita

Phyllo Dough Shaped Into Triangles Stuffed
with Spinach and Feta Cheese

135.00 per 50 pieces

Miniature Quiche

Assortment of Classic Quiches Made Bite Size

130.00 per 50 pieces

Antipasti Platter

Sliced Smoked Meats, Domestic Cheeses,
Black and Spanish Olive Tray

4.00 per person

Bruschetta

Our Version of the Classic Italian Appetizer

95.00 per 50 pieces

Thai Chicken Satay

Skewered Chicken Breast Pieces with a Thai
Peanut Sauce

125.00 per 50 pieces

Bahama Mama Bites

Slices of Bahama Mama Simmered
in Barbecue Sauce

125.00 per 100 pieces

Italian Meatballs

Topped with Marinara Sauce
and Parmesan Cheese

150.00 per 100 pieces

Hummus with Pita Chips

Classic Middle Eastern Dip with Tahini

2.00 per person



ENTREES

Buffet served with a Raymond signature salad, Chef's Choice vegetable and starch, fresh baked rolls and butter, coffee and tea.

One Entree 22.00, Two Entree 24.00 per guest

-CHICKEN ENTREES-

Chicken Prosciutto

Sauteed Chicken Breast Topped with Smoked Swiss Cheese and Prosciutto
Accented with Roasted Red Pepper Pesto

Sundried Tomato Chicken

Grilled Chicken Drizzled with Sundried Tomato and Garlic Cream Sauce

Classic Chicken Marsala

Pan Seared Chicken Topped with a Rich Brown Mushroom Sauce

Pecan Crusted Breast of Chicken

Topped with Port Wine, Dried Cherry Mustard Sauce.

Parmesan Chicken

Baked Golden Brown with a Parmesan Crust and topped with Marinara

-PORK ENTREES-

Horseradish Pork Loin

Lightly Crusted and Accented by
Spicy Golden Raisin and Tomato Chutney

Pan Seared Bacon Wrapped Pork Loin

Smothered in Smoked Gouda and Tarragon Brown Sauce

Apricot Stuffed Pork

Slow Roasted with Herbs and Paired with a Dijon Cream Sauce

Cajun Grilled Pork

Thick and Juicy Boneless Chops Accompanied by Creamy Alfredo Sauce

Apple Jack Smoked Pork Loin
Topped with Apple Brandy Sauce



ENTREES (CONT.)

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Buffet served with a Raymond signature salad, Chef's Choice vegetable and starch, fresh baked rolls and butter, coffee and tea.

One Entree 22.00, Two Entree 24.00 per guest

-SEAFOOD ENTREES-

Grilled Fillet of Salmon

Served with Roasted Corn Relish

-PASTA SELECTIONS-

Shrimp and Artichoke Tortellini

Tricolored Tortellini tossed in a Pesto Alfredo Sauce

Steak Stroganoff

Thick Slices of Beef Tenderloin and Penne Pasta Served in the Classic Demi-Glace and Sour Cream Sauce

Vegetable Couscous

Israeli Couscous Prepared with Mushroom Broth and Mixed Vegetables, finished with Extra Virgin Olive Oil

Vegetable Saute with Farfalle

Bowtie Pasta with Asparagus, Mushrooms, Grape Tomatoes, Onions, Red Wine Vinegar with Extra Virgin Olive Oil

Cajun Chicken or Shrimp Fettucini

Your choice (or combine both) Spicy chunks of Chicken or whole Shrimp tossed in a traditional Alfredo Sauce

Add a Schmidt's Mini Cream Puff Table for only 11.95 per dozen



CARVING TABLE

A Great Addition to Your Buffet

Selections Will be Expertly Carved by our Culinary Staff at the End of the Buffet.

Roasted Turkey Breast

Lean Moist Turkey Slow Roasted and accompanied with
Orange Cranberry Sauce

additional entree for 6.00 per guest

Certified Angus Prime Rib

Coated with Our Special Dijon Rub and Roasted to Temperature,
served with a Horseradish Cream Sauce

additional entree for 8.00 per guest

Top Round of Beef

Slow Roasted to Temperature and served with
home made AuJus

additional entree for 6.00 per guest

Honey Cured Ham

Accompanied with a Sweet Honey Mustard Sauce

additional entree for 6.00 per guest

*There is a \$30 additional fee for a carver on buffet.



CLASSIC DESSERTS

Miniature Cream Puff Table

Our Famous Cream Puffs, Silver Dollar Size

Original Vanilla
Chocolate
Buckeye

11.95 per dozen

Schmidt's Jumbo Cream Puff

5.00 each

German Chocolate Cake

4.75 slice

Apple Strudel

4.75 slice

Gourmet Cookies
Chocolate Chunk
Oatmeal Raisin
Macadamia Nut

24.00 per dozen

Double Chocolate Brownies

30.00 per dozen



HOST AND CASH BARS

	<i>HOST</i>	<i>CASH</i>
Premium Liquors	6.00	6.50
Call Liquors	5.50	6.00
Domestic Beer	3.00	3.50
Premiums & Imports	4.50	5.00
Cordials	6.00	6.50
House Wines (glass)	5.75	6.25
Bottled Water	2.00	2.50
Sodas	2.00	2.50

Wine Service with Dinner

Add to your guest's dining experience by selecting a wine
to be poured table side
priced per bottle

Champagne Toast

Toast the Bride and Groom or bring in the New Year
with style
priced per Bottle

Champagne Punch

Club Soda, Pineapple, Fresh Strawberries and Champagne
50.00gal. Non-Alcoholic 30.00/gal.

Mimosa Punch

Fresh Orange Juice and Champagne
50.00 gal.



The Reception House

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CORPORATE MENU

WINE LIST

Reserve Selection

Chardonnay, Artesa	California	39.
Chardonnay, "Russian River Ranches", Sonoma Cutrer	California	44.
Sauvignon Blanc, Whitehaven	New Zealand	34.
Pinot Grigio, "esperto", Felluga	Italy	32.
Pinot Noir, MacMurray Ranch	California	32.
Pinot Noir, "Russian River", Rodney Strong	California	44.
Zinfandel, Old Vine", Renwood	California	39.
Merlot, "Diamond Series", Francis Coppola	California	39.
Cabernet Sauvignon, "Grand Reserve", Villa Mt. Eden	California	39.
Cabernet Sauvignon, "Napa", Louis M. Martini	California	44.

Premium Selections

Riesling, Jekel	California	28.
Chardonnay, Chateau Ste. Michelle	Washington	26.
Chardonnay, "Eschol", Trefethen	California	28.
Syrah, Bridlewood Estate Winery	California	28.
Merlot, "Grand Estate", Columbia Crest	Washington	26.
Merlot, "Vintner's Collection", Sterling Vineyards	California	28.
Cabernet Sauvignon, Pedroncelli	California	28.

House Selections

Chardonnay, "Rawsons Retreat", Penfolds	Australia	26.
Pinot Grigio, MezzaCorona	Italy	26.
White Zinfandel, Montevina	California	26.
Merlot, "120", Santa Rita	Chile	26.
Cabernet Sauvignon, "Coastal", Beaulieu Vineyards	California	26.

Sparkling Selections

Wm Wycliff Brut,	California	26.
Mondoro Asti	Italy	30.
Chandon Brut	California	44.
Moet & Chandon, White Star	France	72.



FEES & SERVICES

FACILITY RENTAL FEES

All facility rental fees include four (4) hours of guest time, 90 minutes of setup and thirty (30) minutes tear down. Along with the rental of the facility, this fee includes tables, chairs, linen, china, flat and glassware

Sunday-Friday (lunch)	200.
Sunday-Thursday (after 5pm)	300.
Friday Evening	500.
Saturday	800.

*Additional Guest Time: \$150 per hour For weekday events there is a minimum guest count of 20

FACILITY MINIMUMS

During the months of May through October the minimum spent on your entire invoice must reach or exceed the following totals

Friday evening	2,000.
Saturday	5,000.
Sunday	2,000.

ROOM DIVIDING

If your guest count is below 40, management reserves the right with 72 hour notice to divide the banquet room in half to accommodate a second function in the hall. The party whose deposit is submitted first will get the choice of sides.

SERVICE FEES

An 18% Service Fee will be added to all food and beverage including cash bars.

BARTENDER FEES

Bartender labor is included in the service fee if beverage totals exceeds 600 dollars, otherwise the balance of the 600 dollars will be added to the final invoice.

